

For The Table

Homemade Focaccia (GFa) Olive Oil & Balsamic - Whipped Butter	£5.00
Salt Pig Cotswold Cured Meats (GFa) Focaccia - Marinated Artichokes	£15.00
Chickpea Hummus (GFa) Focaccia - Dukkah	£6.00
Gordal Olives (GF)	£4.00

Starters

Mushrooms On Toast (GFa) Sherry Vinegar - Parmesan	£10.00
Steak Tartare (GFa) Egg Yolk - Sourdough	£15.00
Cornish Cod Fish Cake (GF) Spinach - Curry Sauce	£14.00
Scotch Egg Black Pudding - Apple & Cabbage Remoulade	£10.00
Glazed Boneless Chicken Thighs Hoisin - Sriracha - Spring Onion - Sesame	£10.00
French Onion Soup (GFa) Cheese Toastie	£10.00
Chicken Livers on Toast (GFa) Wholegrain Mustard - Parsley - Pickled Shallot	£12.00
Crispy Pork Croquette (GFa) Homemade Tartare Sauce	£12.00
Italian Burrata Blood Orange - Fennel	£12.00
Potted Mackerel (GFa) Horseradish - Apple - Sourdough	£10.00

Sides

Chips (GF)	£4.00
Mash Potato (GF)	£4.50
Truffle & Parmesan Chips (GF)	£5.50
Orange Glazed Carrots (GF)	£4.50
Roasted Hispi Cabbage - Chili Dressing (GF)	£6.00
Buttered Greens (GF)	£5.00
English Lettuce - Green Goddess Dressing	£4.00

Mains

Free Range Pork Chop Schnitzel Mash - Cabbage & Onion - Charcuterie Sauce	£30.00
Roast Gressingham Duck Breast (GF) Beetroot - Blackberry - Potato Terrine	£40.00
Roasted Scottish Halibut (GF) Mash - Warm Tartare Sauce	£28.00
Slow Cooked Blade of Beef (GF) Mash - Bourguignon Sauce	£36.00
The Mount Beef Hotpot (GF) Greens and Gravy	£25.00
Beer Battered Day Boat Haddock & Chips (GFa) Minted Peas - Tartare and Curry Sauce	£25.00
The Mount Double Cheese Burger Cheddar - Pickles - Smoked Streaky Bacon - Chips	£22.00
Red Onion Tart Tatin English Brie - Fig Chutney - Rocket	£20.00
Dunwood Farm Steak Au Poivre 8oz Fillet - Rosti Potato - Spinach - Peppercorn Sauce	£45.00
Pan Roasted Skate (GF) Green Beans - Smoked Eel - Sauce Grenobloise	£28.00

Steaks

12oz Flat Iron Steak - Best Served Pink (GF)	£32.50
12oz Dry Aged Ribeye (GF)	£42.50
8oz Dry Aged Fillet (GF)	£45.00
Sharing is Caring	£85.00
Dunwood Farm 1kg Tomahawk (GF)	

All our meats are sourced from Dunwood Farm. An all-grass farm set in the heart of the Staffordshire Moorlands. They are dry aged for minimum of 28 days in a Himalayan salt chamber.

Add Peppercorn, Béarnaise, Tewksbury Sauce or Red Wine Sauce for £2.00 each

A Please allow 45mins for cooking and resting of larger steaks

All Served with:

Caramel & Red Wine Shallot - Glazed Mushroom & Chips

(GF) Indicates Gluten Free

(GFa) Indicates can be made Gluten Free

the
MOUNT
by Glynn Purnell

A discretionary service charge of 10% will be added to your final bill. This is shared fairly between all members of staff, including our kitchen and bar teams. If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help, many items on our menu may contain or come into contact with NUTS a SEEDS.